



CLARK COUNTY PUBLIC HEALTH

1601 E. Fourth Plain Blvd. ♦ P.O. Box 9825

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REQUIREMENTS FOR FOOD VENDORS

To sell PREPARED FOOD not listed on the Exempt Food List you will need to do the following:

1. Complete an application at least 14 calendar days before the event; and
 - a. If you plan to be at 1 or 2 events during the year, obtain a [TEMPORARY PERMIT](#).
 - b. If you plan to be at multiple events during the year an [MULTI EVENT \(ITINERANT\) PLAN REVIEW & PERMIT APPLICATION](#) may be more appropriate.
 - c. Obtain a [FOOD WORKER CARD](#).
2. Pay the appropriate [FEES](#).
3. Read, become familiar with and comply with the safety rules in the [Food Vendor Information](#) pamphlet, which must be posted in your booth.

To sell or offer to the public ONLY foods from the Exempt Food List (see list) you will need to do the following:

1. Complete an [EXEMPT FROM PERMIT APPLICATION](#).
2. Obtain a [FOOD WORKER CARD](#).
3. Read, become familiar with and comply with the safety rules in the [Food Vendor Information](#) pamphlet, which must be posted in your booth.

FOODS EXEMPT FROM REQUIRING A PERMIT

These foods are exempt from requiring a permit when sold or offered to the public. An [EXEMPT FROM PERMIT APPLICATION](#) and [FOOD WORKER CARD](#) are required.

IMPORTANT: Read and become familiar with the safety rules in the [FOOD VENDOR INFORMATION](#) pamphlet, which must be posted in your booth.

The sale of commercially packaged, non-potentially hazardous food does not require a permit. A license from the Washington Department of Agriculture is required when packaging any food yourself.

- 1. Popcorn and flavored popcorn**
- 2. Cotton candy**
- 3. Dried herbs and spices processed in an approved facility***
- 4. Machine-crushed ice drinks such as Slurpees™, Slushies™, Ices™, and iced coffees containing no potentially hazardous ingredients and made with ice from an approved source. Machine crushed ice drinks do not include ice beverages such as shaved ice, fountain drinks such as soda pop, or sno-cones**
- 5. Corn on the cob**
- 6. Roasted nuts and roasted, candy-coated nuts**
- 7. Deep-fried pork skins prepared from pork skins rendered at a food processing plant**
- 8. Caramel apples**
- 9. Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a USDA or WSDA food processing plant****
- 10. Chocolate-dipped bananas peeled and frozen in an approved facility**
- 11. Individual samples of non-potentially hazardous sliced fruits and vegetables**
- 12. Whole and uncut fresh fruits and vegetables**
- 13. Whole, roasted peppers for immediate consumption*****
- 14. Non-potentially hazardous baked goods, such as brownies, cookies and fruit pies prepared and wrapped in a sanitary manner by a non-profit organization operating for religious, charitable or educational purposes AND with a sign, clearly visible to customers, stating that these items are prepared in a kitchen that is not inspected by Clark County Public Health.**

* Approved facility is a kitchen permitted by or otherwise acceptable to the local health department.

** A food processing plant is a commercial operation which manufactures, packages, labels, or stores food for human consumption and does not provide food directly to a consumer.

*** Served to the public within 30 minutes of preparation, not hot held.